



TERRACE RESTAURANT LUNCH MENU

OPENING HOURS

Breakfast	7.00am	-	10.00am
Lunch	11.30am	-	2.30pm
Kids Lunch	12.00pm	-	2.00pm
Kids Dinner	5.30pm	-	7.00pm
Dinner	5.30pm	-	9.00pm
Happy Hour	5.30pm	-	6.30pm

MEAL PLAN OPTIONS

Guests are entitled to two courses for lunch
Entree can be chosen from Light Meals
Main can be chosen from Sandwiches
or Main Plates

DIETARY CONCERNS

Please note that some food items may contain traces of allergens or may have been made alongside other products containing allergens. While the upmost care is taken to avoid cross contamination,

Malolo Island Resort cannot be held responsible for any issues resulting from food allergies.

If you have any queries or special requirements, speak to the nearest supervisor.

All prices are in Fijian dollars and are inclusive of all taxes. Prices are subject to change without notice.

LIGHT MEALS

Reef Fish Crudo (GF) **32**
seaweed cracker, yuzu, sour cream,
fried garlic

Cold Smoked Salmon **33**
vegetable cream cheese, bagel crisps

Tomato & Stonefruit (GF, V) **31**
ricotta cheese, fennel, onion

Shaved Broccoli (GF, V) **27**
walnut, celery, parmesan,
mustard dressing

Melon & Cucumber (GF, V) **28**
black olive, feta, basil

Chopped Salad (GF, V) **29**
vegetables, grains, nuts,
seeds, ceci bean

MAIN PLATES

Chicken Schnitzel **45**
herb crumb, little gem lettuce,
vegetable pickles

Charcoal Slipper Lobster **59**
brown butter, soy, lime

Local Fish (GF) **55**
cooked over charcoal, bush lemon,
tomato, aioli

SANDWICHES

Croque Madame **32**
béchamel, smoked ham, sunny side egg

Reuben **34**
pastrami, cheese, russian dressing,
sauerkraut, rye

Smoked Pork Shoulder **35**
bourbon-bbq, coleslaw, pickle,
sesame bun

Maple BLT **34**
dijonnaise, coral lettuce,
preserved tomato, whole meal

Fillet-o-Fish **30**
tartare sauce, double cheese,
steamed bun

Patty Melt **33**
grilled beef, cheese, onion,
thousand island dressing, rye

SIDE DISHES

Leaf Salad (GF, V) **16**
coral lettuce, little gem, red leaf, herbs,
red wine vinegar

French Fries (GF, V) **12**
special salt, sauces for dipping

DESSERTS

Sorbet of the Day (GF, V) **15**
homemade fruit sorbet

Dark Chocolate Fondant (V) **22**
berry sorbet, meringue

Sigatoka Pineapple (GF, V) **22**
roasted coconut, cassava crumpet,
malolo island honey

Banana Split (GF, V) **22**
vanilla ice cream, salted fudge,
peanut butter crunch

Tropical Fruit (GF, V) **21**
the season's best offering

Mature Cheeses (V) **29**
grilled bread, malolo island honey,
dried grape

TEA & COFFEE

Dilmah Teas **5**
English Breakfast, Earl Grey, Camomile,
Green, Lemon Scented, Peppermint

Vittoria Oro Coffees **6**
Espresso, Flat White, Cappuccino,
Latte, Macchiato, Long Black, Decaf,
Mocha, Hot Chocolate

Iced Coffee or Chocolate **10**

Milkshakes **10**
Chocolate, vanilla, strawberry, caramel

Smoothies **16**
Mango, Berry or Tropical

NON-ALCOHOLIC

Slushies **14**

Iced Tea **7**
Mango or Peach

Fiji Water 500ml **5**

Fiji Water 1L **7**

San Pellegrino Sparkling Water 500ml **15**

San Pellegrino Sparkling Water 1L **25**

Juices **6**
Passionfruit, Cranberry, Tropical,
Guava, Mango, Pineapple, Orange

Soft Drink **6**
Coca Cola, Diet Coke, Coke No Sugar,
Sprite, Fanta Orange, Fanta Pineapple

Red Bull **17**

Bundaberg Ginger Beer **10**

Mixers **8**
Schweppes Tonic, Soda Water,
Dry Ginger Ale

BEER & CIDER

Fiji Bitter **9**

Fiji Gold **9**

Vonu Lager **12**

Heineken **15**

Steinlager **16**

Corona **16**

Apple Cider **18**

WINES BY THE GLASS

Piccini Prosecco Extra Dry **19**
Treviso, Italy

Chevalier Blanc de Blancs Brut **16**
Burgundy, France

Palliser Estate Riesling **23**
Martinborough, New Zealand

Lake Chalice Pinot Gris **22**
Marlborough, New Zealand

Oyster Bay Sauvignon Blanc **22**
Marlborough, New Zealand

Casillero Del Diablo Sauvignon Blanc **18**
Central Chile

Fortant Chardonnay **17**
Languedoc Roussillon, France

Down the Lane Gris de Gris Rosé **17**
Riverina, Australia

Matua Valley Pinot Noir **22**
Marlborough, New Zealand

Leyda Merlot Reserva **18**
Maipo Valley, Chile

Columbia Crest Cabernet Sauvignon **23**
Columbia Valley, USA

Taylors Estate Shiraz **22**
Langhorne Creek, South Australia